



*Perfect summer recipes from  
AllRecipes.com.*

### ***Summer Squash Bread***

3 eggs, beaten	3 teaspoons baking powder
2 cups white sugar	2 teaspoons ground cinnamon
1 cup vegetable oil	2 teaspoons ground nutmeg
2 teaspoons vanilla extract	2 cups shredded summer squash
3 cups all-purpose flour	

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish. In a large bowl, use an electric mixer to beat the eggs until fluffy. Beat in the sugar, oil, and vanilla. Gradually mix in the flour, baking powder, cinnamon, and nutmeg. Fold in the squash. Transfer to the prepared baking dish. Bake 45 minutes in the preheated oven, until a knife inserted in the center comes out clean.

### ***Summer Style Chicken***

4 boneless, skinless chicken breast halves	1 medium zucchini, thinly sliced
1 14.5 oz. can stewed tomatoes	1 1/2 cups shredded mozzarella cheese
1 yellow squash, thinly sliced	

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Arrange chicken in the prepared baking dish, and top with the stewed tomatoes. Arrange squash and zucchini slices around the chicken. Sprinkle with mozzarella cheese.

Bake 45 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

### ***Summer Salad***

1 yellow squash, diced	1 tomato, chopped
1 zucchini, diced	1/2 cup fat free ranch dressing
3 green onions, sliced	salt to taste
1 carrot, cubed	ground black pepper to taste
1/2 green bell pepper, diced	

Toss vegetables with dressing, and chill for at least 1 hour. Season with salt and black pepper, and serve.

### ***Firecracker Burgers***

1 pound ground beef  
1 (4 ounce) can diced green chilies, drained  
1 teaspoon beef bouillon granules  
4 slices Monterey Jack cheese

Preheat grill for high heat.

In a medium bowl, mix the beef, diced green chilies, and bouillon. Shape into 4 patties.

Lightly oil the grill grate. Grill patties 5 minutes per side, or until well done. Top each patty with cheese about 2 minutes prior to removing from grill.